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interest. All these arrangements, however, would fall through unless a sufficient number of passages had been definitely engaged before January 31st.

At a recent meeting of the British Departmental Committee on preservative matters in food, Professor A. Wynter Blythe testified according to the *London Times*, that formerly it was quite rare to find aniline dyes in food, the simpler forms of colors, such as cochineal and burnt sugar, being used, but latterly it was quite rare to find natural colors. The rule and not the exception now was to use so-called tar colors. Dye was not largely used in coloring wine, as the grape gave it a sufficiently nice color. In no substance, however, which he had examined would the quantity of aniline dye, even supposing it to be poisonous, be enough to injure health; but having regard to the many things colored in this way, it was a question whether the collective amount which a child, say, might take in a day might not have some injurious effect. The great majority of these dyes were not poisonous. Injurious, as distinct from harmless, colors should be scheduled. There would be little difficulty in prohibiting aniline dyes and in detecting a breach of the prohibition. Such a prohibition would be useful, and the drawing up of the schedule would be easy for some central authority, say the Local Government Board, or the Board of Agriculture. It should be made the duty of the vendor to declare the presence of coloring matter. As to boracic acid in milk, he did not approve of treating an almost universal article of food with a drug, unknown to the consumer, but it would be very difficult to forbid it altogether in, say, London, where the bulk of the milk came from the country, and where much would be spoilt unless a preservative were used. Here also the presence of the preservative should be notified. Salicylic acid was not much used except in temperance drinks to arrest alcoholic fermentation. Mr. Richard Bannister, Fellow of the Institute of Chemists and of the Chemical Society, and late Deputy-Principal of the Inland Revenue branch of the Government Laboratory, said bacon was at present brought into England with the aid of

borax; it would not be possible to bring it over in refrigerators, as was done with fresh meat, except at a great increase of cost, and even then it would not be in exactly the same condition as at present, or equally fit for the English market. Both in the bacon and butter trade he considered preservatives a necessity. There would be no objection to making it obligatory on the vendor of milk to notify the presence of a preservative, but there would be difficulty in stating the amount, because it was difficult to estimate its amount. Salicylic acid was chiefly used in British wines and liquids which were presented in a clear form, and in which there was not a sufficient quantity of alcohol to make them clear and bright.

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#### UNIVERSITY AND EDUCATIONAL NEWS.

PRESIDENT SCHURMAN has announced an anonymous gift of \$80,000 for Cornell University to erect a building for physiology and anatomy.

By a decision of the New York Court of Appeal, Yale will receive the \$150,000 bequeathed by William Lampson.

PRESIDENT BASHFORD of the Ohio Wesleyan University announces that Mrs. Elizabeth Mebarry of Richmond, Ind., who recently gave \$50,000 to the university, has added \$10,000 to the fund, thus endowing two chairs.

A COURSE in landscape architecture to extend through four years has been arranged by the Lawrence Scientific School of Harvard University.

THE trustees of the University of Cincinnati have declared vacant nine of the twelve professorships, and one of the remaining three professors has since resigned. The instructors and assistants also retire.

MR. S. T. DUTTON, Superintendent of Schools in Brookline, Mass, has been elected professor of school administration in Teachers College, Columbia University.

THE *American Geologist* states that Mr. A. G. Leonard has charge of the geological work at the University of Missouri in the absence of Professor Marbut.